

Domaine Roger Perrin

RED WINE

CHATEAUNEUF-DU-PAPE CÔTES-DU-RHÔNE VIN DE PAYS

Châteauneuf-du-Pape RED WINE



Average age of vines: 75 years.

Ageing potential: 8 to 15 years, 20 years or more for the most noteworthy vintages. Best enjoyed at least 4 to 5 years after release.

Available in 37,5 cl, 75 cl, Magnum and Jéroboam bottles.

ANNUAL PRODUCTION : de 35000 à 45000 bouteilles.



GRAPE VARIETIES IN BLEND

The proportions of different grape varieties in the blend will vary from year to year:

- Grenache 70 - 75 %
- Syrah 15 - 20 %
- Mourvèdre 10 - 15 %
- Cinsault et Clairette 2 - 5 %
- Counoise et Vaccarèse 1 - 2 %

VINIFICATION

The grapes are hand-picked and are painstakingly sorted for quality control purposes. They are completely destemmed and kept at 14°C to undergo cold soaking in order to extract as much fruit flavour and colour as possible. The grapes are fermented in temperature-regulated stainless steel vats equipped with automatic punch-down systems. A gentle punch-down regime helps to bring out the very best from the wine. We usually make our wine by bringing two varieties of grape together. Our terroirs give rise to much greater range of aromatic character when different grape varieties are vinified together, rather than separately. The vatting time will vary from 20 to 26 days, depending on the signature characteristics of the grapes used (typicity) and the degree to which we aim to express this typicity.

Distribution of wine (by vatting method):

- Oak tun (30 à 40 %).
- Stainless steel vats (40 à 45 %).
- Barrels (20 à 25 %).

Following 12 to 15 months' ageing, the wines are blended together and bottled.

TASTING NOTES

Dark in colour, ranging from ruby-red to almost black.

On the nose: summer fruit, blackcurrant and blackberry, Provençal spices (garrigue), pepper, a hint of vanilla with a touch of gaminess. Reliably complex nose. All these aromas resurface on the palate in the company of some very subtle tannins. Generous and mouth-filling, boasting superb persistence on the palate. Lovely fresh finish. Amazingly well-balanced.

FOOD-WINE PAIRINGS

- Feathered and furred game,
- Red meat (roast leg of lamb, roast beef),
- Meat dishes in sauce,
- Spicy or exotic dishes,
- Strong-flavoured cheeses (ewes' milk, goats' milk cheeses...).

THE WINE-GROWER'S TIP



The perfect wine for parties and celebrations

Our Châteauneuf goes well with a range of flavours. Why not give it a try with exotic, spicy cuisine – it's an absolute delight! Ideal with all kinds of game or with slow-roasted shoulder of lamb with thyme. à la fleur de thyme.

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